

APPETIZERS/HORS D'OEUVRES

Cherry Tomato Bocconcini Skewers GF

Cherry tomatoes and baby bocconcini tossed in our house made pesto finished with olive oil and aged balsamic
 Per person \$3.5

Caprese Salad GF

Mozzarella Slices, Fresh Basil, Sliced Tomatoes, Cortina's Extra Virgin Olive Oil, Balsamic Glaze
 Per person \$3.5

Assorted Crostini

Crostini are an Italian appetizer consisting of small slices of grilled or toasted bread and toppings. Choice of:

- Diced Fresh Tomato, Garlic, and Basil
- Grilled Onion and steak

Per person \$4

Arancini

Traditional Italian Arborio rice ball. Choice of:

- Sicilian
- Mac and Cheese
- Ricotta and Spinach

Per person \$2.5

Cortina Kettle Chips V

Our chips are thick cut English style chips with dipping sauce. Choice of:

- Truffle cheese
- Salt and Pepper

Half pan (serves 8-12) \$40

Full pan (serves 18-22) \$75

FRESH SALADS

Garden Salad V GF

A select blend of Green Salad tossed with our signature house Balsamic vinaigrette.

Half pan (serves 8-12) \$25

Full pan (serves 18-22) \$40

Classic Caesar

Hearts of romaine, house-made Caesar dressing, shaved parmigiana and croutons.

Half pan (serves 8-12) \$30

Full pan (serves 18-22) \$50

PASTA

Tomato Basil V

Our House made recipe, fresh, simple and delicious.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

Penne Bolognese

Penne pasta with our robust meat sauce made from 100% ground beef (no pork).

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

Pasta Alfredo

Fresh Pasta in a creamy white sauce with a blend of Romano and Parmesan cheese.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

Pasta Aglio Oglio (Garlic & Oil) with chicken

Olive oil and garlic base sauce with grilled chicken and fresh basil topped with fresh Parmesan and dried Calabrese chili flakes.

Half pan (serves 8-12) \$55

Full pan (serves 18-22) \$100

Pasta Caccio & Peppe

Romano cheese and cracked pepper.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

SPECIALTY & BAKED PASTA

Meat Lasagna

Fresh pasta layered with ricotta, mozzarella, Parmesan, seasoned ground beef and our house-made meat sauce (no pork).

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

Vegetarian Lasagna V

Fresh pasta layered with ricotta, mozzarella, Parmesan, marinara sauce and roasted vegetables.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

Ravioli

Ricotta and spinach ravioli with your choice of:

- Tomato sauce
- Beef sauce
- Blush sauce

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

Manicotti

Large tube pasta filled with ricotta and Parmesan, topped with marinara, mozzarella, Parmesan, baked golden.

Per person \$4.99

Macaroni & Cheese

Macaroni pasta with a creamy Béchamel sauce topped with fresh breadcrumbs and baked golden.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

VEGETABLES - RICE- SIDES

Roasted or Grilled Vegetables V

We take the best of the season and oven roast.

Ask us what's fresh.

Half pan (serves 8-12) \$40

Full pan (serves 18-22) \$75

Parmesan Lemon Swiss Chard

Swiss chard blanched in lemon infused water finished with Parmesan and lemon zest sea salt

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$95

Green Beans V GF

Green beans, extra virgin olive oil, fresh garlic, salt and pepper.

Half pan (serves 8-12) \$32

Full pan (serves 18-22) \$60

Sautéed Rapini V GF

Rapini sautéed with extra virgin olive oil, garlic, chili, salt and pepper.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$95

Peas with Roasted Mixed Mushrooms V GF

Sautéed peas with assorted mushrooms, onions

Half pan (serves 8-12) \$36

Full pan (serves 18-22) \$69

Roasted Potato V GF

House roasted potato with herbs and spices

Half pan (serves 8-12) \$35

Full pan (serves 18-22) \$65

Mashed Potato V GF

Roasted garlic, heavy cream, butter sea salt and cracked pepper

Half pan (serves 8-12) \$40

Full pan (serves 18-22) \$75

Risotto Bianco GF

Creamy white risotto finished with Pecorino

Half pan (serves 8-12) \$60

Full pan (serves 18-22) \$110

Pomodoro Risotto V GF

Fresh tomato sauced simmered with Arborio rice

Half pan (serves 8-12) \$45

Full pan (serves 18-22) \$80

Risotto Verdura V GF

A medley of seasonal vegetables mixed into creamy risotto (Vegan option)

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

MAINS

Chicken Scaloppini

Choose from the following preparations:

- **Limone** - lemon, white wine, butter and a touch of cream.
- **Piccata** - lemon, white wine, butter, capers, artichokes, mushrooms
- **Marsala** - Marsala wine, raisins, figs

Half pan (serves 8-12) \$70

Full pan (serves 18-22) \$130

Gourmet Roasted Chicken

Our Famous Cortina Roasted Chicken

Half pan (serves 8-12) \$60

Full pan (serves 18-22) \$110

House-made Meatballs

100% all beef meatballs made with onions, garlic, Parmesan, and eggs. Slow cooked in tomato sauce.

Half pan (serves 8-12) \$68

Full pan (serves 18-22) \$130

Grilled Italian Sausage with Peppers

House-made sausage served with roasted peppers and onions.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$90

Chicken Parmesan

Breaded boneless chicken breast, topped with tomato sauce, Parmesan cheese and fresh mozzarella cheese.

Half pan (serves 8-12) \$60

Full pan (serves 18-22) \$90

Grilled Marinated Chicken Breast

Cortina's Secret blend of Fresh herbs, garlic, black pepper and whole grain mustard.

Half pan (serves 8-12) \$50

Full pan (serves 18-22) \$80

Grilled Ribeye Steak

7 oz. Grilled Ribeye steak prepared to your liking.

Per person \$21

Beef Stew

Braised AAA, seasonal vegetables in a thick beef broth

Half pan (serves 8-12) \$80

Full pan (serves 18-22) \$150

Note:

Prices do not include HST. Published 2021-01-11